

Food Service

Course <i>Correctional Services</i> Unit VI <i>Correctional Operations</i> Essential Question <i>How is food prepared and served in a correctional facility?</i> TEKS §130.297(c) (10)(D) Prior Student Learning <i>Security and control in a correctional facility</i> Estimated Time <i>1 to 2 hours</i>	Rationale The feeding of inmates in a correctional facility is something that is done at least three times a day. A correctional officer needs to know how to properly supervise these times for the safety and security of all involved. Students will need to be able to better understand the methods of delivery of food in a safe manner, control tools and contraband in the facility. They will also need to understand the diets allowed to inmates. Objectives The student will be able to: 1. List the safety issues that can arise while preparing and serving food to inmates in a prison facility. 2. Identify the things a supervisor needs to watch for while monitoring inmates when they are cooking and eating. 3. Develop a menu for inmates at a prison unit for one week with the resources normally available to a typical prison unit. 4. Formulate a plan to safely feed 2,000 inmates in a prison unit. 5. Critique the dining plan of other students in the class. Engage Use the following questions for a class discussion. Use the Discussion Rubric for assessment. • What is the most dangerous area in a Correctional Facility and why? • What rules do you think prisons have in place to maintain security and control? Key Points I. Food Service Organization A. The Modified Cafeteria System is the most common method used to provide meals to inmates in a correctional facility. B. It is a cafeteria-style atmosphere. C. Hot trays are used to serve the food. D. The registered dietician and the administrator plan menus at least one week in advance. II. Food Supplies and Storage A. Much of the food comes from institutional farms. B. There is wholesale food distribution. C. It is kept in cold storage facilities and storage rooms. 1. Shelf goods are stored at 45-80 degrees Fahrenheit. 2. Refrigerated goods are stored at 35-40 degrees Fahrenheit. D. The cold storage needs to have the following on the outside of the storage unit: 1. Lock 2. Thermometer
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3. Sign-in sheet

III. Food Preparation

- A. Correctional facilities use the U.S. Navy System and the Bureau of Prisons System as their guides to food preparation.
- B. Sanitation issues are critical.
- C. Hazard analysis is the critical control point.
- D. Daily cleaning and inspection system is vital.
- E. There are two types of special diets:
 - 1. Medical Diets
 - 2. Religious Diets
- F. The following need to be worn by inmates when they are preparing or serving food:
 - 1. Hats
 - 2. Aprons
 - 3. Serving gloves
- G. A log sheet needs to be kept to monitor utensil control.

IV. Meal Service

- A. Meal service always poses a security risk.
- B. Food service needs to be supervised at all times.
- C. A food line is the most practical way of serving a large number of inmates, according to the food service organization section.

V. Special Housing

- A. When serving food to inmates who are in special housing you need to:
 - 1. Search carts before and after for contraband
 - 2. Refuse to allow inmates to serve the food
 - 3. Make sure you collect all extra food and utensils
 - 4. Make sure food is delivered at temperature

VI. Commissary Operations

- A. When operating a commissary, beware of inmates hoarding foods, and limit some selections.

VII. Supervision Issues

- A. Things to keep in mind when supervising inmates' dining:
 - 1. Control food service traffic.
 - 2. Search inmates to assure they are not taking anything out of the dining area.
 - 3. Control kitchen items and tools.
 - 4. Control the trash.
 - 5. Control yeast, sugar, and extract.

VIII. Inmate Work Assignments

- A. Food as payment is never acceptable.
- B. Supervisory staff decides on food portion for inmates.

Activities

Prison Administrator Food Service Activity

Have each student pretend to be an administrator at a prison and plan out the menu for the inmates for a week. They must pick out meals for the next five days. Some of the meals can be the same each day such as breakfast. The majority of the food will be coming from the nearby farm, so they will have to make decisions based on what kind of crops and animals are available. They should consider the different diet and religious dietary restriction some inmates may have and offer alternatives.

There are 2,000 inmates in the facility. The dining area only holds 500 inmates at a time. The students should develop a system that safely feeds all 2,000 inmates three times a day. They will consider things such as: how all of the eating utensils have been returned, how leftovers are discarded, how the inmates who cook are supervised, how the dining room is cleaned, etc. The students will present their plan to the class. This may be done using computer-based presentation software. Use the Food Service Activity Rubric and the Presentation Rubric for assessment.

Assessments

Food Service Exam and Key
Food Service Activity Rubric
Discussion Rubric
Individual Work Rubric
Presentation Rubric
Research Rubric

Materials

Food Service computer-based presentation
Presentation materials or computer-based presentation software

Resources

U.S. Navy System
<http://www.npc.navy.mil/CommandSupport/CorrectionsandPrograms/>
The Bureau of Prisons System <http://www.bop.gov/jobs/index.jsp>

Accommodations for Learning Differences

For reinforcement, students list the different things that can go wrong if these security and safety measures are not in place. Use the Individual Work Rubric for assessment.

For enrichment, students research what kind of food inmates who are going to be executed can have as their last meal. Use the Research Rubric for assessment.

State Education Standards

Texas Essential Knowledge and Skills for Career and Technical Education
§130.297. Correctional Services (One to Two Credits)

(10) The student applies technical skill procedures of correctional staff to effectively manage day-to-day operations of correctional facilities. The student is expected to:

(D) describe the process for providing food services and the critical

elements to ensure an effective operation;

College and Career Readiness Standards

English Language Arts

III. Speaking

- A. Understand the elements of communication both in informal group discussions and formal presentations.
 - 2. Adjust presentation to particular audiences and purposes.
- B. Develop effective speaking styles for both group and one-on-one situations.
 - 3. Plan and deliver focused and coherent presentations that convey clear and distinct perspectives and demonstrate solid reasoning.

IV. Listening

- A. Apply listening skills as an individual and as a member of a group in a variety of settings.
 - 1. Analyze and evaluate the effectiveness of a public presentation.
 - 3. Use a variety of strategies to enhance listening comprehension.

Cross-disciplinary Standards

I. Key Cognitive Skills

- A. Intellectual curiosity
 - 2. Accept constructive criticism and revise personal views when valid evidence warrants.

Name _____

Date _____

Food Service Exam

- _____ 1. What is the most common method used to provide meals to inmates in a correctional facility?
 - a) Formal Cafeteria System
 - b) Modified Cafeteria System
 - c) Linear Cafeteria System
 - d) Organized Cafeteria System
- _____ 2. What is the most practical way for serving a large number of inmates according to the food service organization section?
 - a) Individually
 - b) Cell by Cell
 - c) Food line
 - d) Pod by Pod
- _____ 3. How often are menus prepared in a correctional facility?
 - a) Day before
 - b) One week in advance
 - c) One month in advance
 - d) One year in advance
- _____ 4. What two people plan all menus?
 - a) The Administrator and the Cook
 - b) Cook and the Dietician
 - c) Registered Dietician and the Administrator
 - d) The Cook and Inmates
- _____ 5. What is kept to monitor the utensil control?
 - a) Car keys
 - b) Log sheet
 - c) Fingerprint
 - d) Photo of inmate
- _____ 6. What does cold storage need to have on the outside of the storage unit?
 - a) Lock
 - b) Thermometer
 - c) Sign in sheet
 - d) All of the above
- _____ 7. What do correctional facilities use as their guide to food preparation?
 - a) U.S. Customs Manual
 - b) U.S. Navy System Manual
 - c) Bureau of Prisons Food Service Manual
 - d) Both B and C

- _____ 8. Food distribution does not need to be supervised.
a) True
b) False
- _____ 9. Which is not one of the items an inmate needs to be wearing while serving food or preparing food?
a) Hat
b) Apron
c) Serving gloves
d) Name badge
- _____ 10. What are the two types of special diets?
a) Religious Diet and Staff Privilege Diet
b) Medical Diet and Staff Privilege Diet
c) Staff Privilege Diet and Court Ordered
d) Religious Diet and Medical Diet
- _____ 11. What is used to serve the food?
a) Paper plates
b) Hot trays
c) Dishes
d) T.V. trays
- _____ 12. Where does much of the food come from?
a) Grocery stores
b) Fast food chains
c) Institutional farms
d) All of the above
- _____ 13. What is not one of the things you need to do when serving food to inmates who are in special housing?
a) Search carts before and after for contraband
b) Allow inmates to serve the food
c) Make sure you collect all extra food and utensils
d) Make sure food is delivered at temperature
- _____ 14. What are some things to consider when operating a commissary?
a) Inmates hording foods
b) The number of inmates waiting in line
c) Limiting some selections
d) Both a and c
- _____ 15. When supervising, what is not one of the things that need to be controlled?
a) Food service traffic
b) Kitchen items and tools
c) The trash
d) None of the above

- _____ 16. What is never acceptable as payment?
- a) Food
 - b) Money
 - c) Favors
 - d) Clothes
- _____ 17. The inmates working the kitchen decide on the food portion for inmates.
- a) True
 - b) False
- _____ 18. What kind of atmosphere is the eating atmosphere?
- a) Quiet
 - b) Cafeteria
 - c) Hostile
 - d) Friendly
- _____ 19. At what temperature are shelf goods stored?
- a) 45-55
 - b) 45-70
 - c) 45-80
 - d) 45-90
- _____ 20. At what temperature are refrigerated goods stored?
- a) 35-40
 - b) 35-45
 - c) 40-45
 - d) 40-50

Food Service Exam Key

1. B
2. C
3. B
4. C
5. B
6. D
7. D
8. B
9. D
10. D
11. B
12. C
13. B
14. D
15. D
16. A
17. B
18. B
19. C
20. A

Name: _____

Date: _____

Food Service Activity Rubric

Objectives	All Criteria (2 pts. each)	Pts.
Service Schedule	• Total 15 meals (5 days, 3 meals a day) • Safely feeds 2,000 inmates	
Resource Availability	• Crop and animal availability considered thoroughly and documented in detail	
Diet Restrictions Considered	• Medical Diet Meal Alternatives included • Religious Diet Meal Alternatives included	
Procedures Included	• Eating utensil return • Leftover food disposal • Cleaning of dining room	
Supervision Concerns	• Inmate worker supervision addressed • Protocol noted	
Presentation	• Presented plan to class in a professional manner • Computer-based presentation software used	
Presentation Critiques	• Full participation with peer critiques (strengths and weaknesses) • Attentive listening during peer presentations	
Total Points (30 pts.)		

Comments:

Name _____

Date _____

Discussion Rubric

Objectives	4 pts. Excellent	3 pts. Good	2 pts. Needs Some Improvement	1 pt. Needs Much Improvement	N/A	Pts.
Participates in group discussion						
Encourages others to join the conversation						
Keeps the discussion progressing to achieve goals						
Shares thoughts actively while offering helpful recommendations to others						
Gives credit to others for their ideas						
Respects the opinions of others						
Involves others by asking questions or requesting input						
Expresses thoughts and ideas clearly and effectively						
Total Points (32 pts.)						

Comments:

Name _____

Date _____

Individual Work Rubric

Objectives	4 pts. Excellent	3 pts. Good	2 pts. Needs Some Improvement	1 pt. Needs Much Improvement	N/A	Pts.
Follows directions Student completed the work as directed, following the directions given, in order and to the level of quality indicated						
Time management Student used time wisely and remained on task 100% of the time						
Organization Student kept notes and materials in a neat, legible, and organized manner. Information was readily retrieved						
Evidence of learning Student documented information in his or her own words and can accurately answer questions related to the information retrieved						
*Research/Gathering information (if relevant) Student used a variety of methods and sources to gather information. Student took notes while gathering information						
Total Points (20 pts.)						

Comments:

Name: _____

Date: _____

Presentation Rubric

Objectives	4 pts. Excellent	3 pts. Good	2 pts. Needs Some Improvement	1 pt. Needs Much Improvement	N/A	Pts.
Topic/Content • Topic discussed completely and in-depth • Includes properly cited sources (if used)						
Creativity/Neatness • Integrates a variety of multimedia effects to create a professional presentation (transition and graphics) or appropriate visual aid used • Title slide, table of contents, bibliography are included, using acceptable format						
Mechanics • Grammar, spelling, punctuation, and capitalization are correct • Image and font size are legible to the entire audience						
Oral Presentation • Communicates with enthusiasm and eye contact • Voice delivery and projection are dynamic and audible						
Audience Interaction • Presentation holds audience's attention and relates a clear message • Clearly and effectively communicates the content throughout the presentation						
Total Points (20 pts.)						

Comments:

Name _____

Date _____

Research Rubric

Objectives	4 pts. Excellent	3 pts. Good	2 pts. Needs Some Improvement	1 pt. Needs Much Improvement	N/A	Pts.
Question/goal Student identified and communicated a question or goal of the research						
Research/Gathering information (if relevant) Student used a variety of methods and sources to gather information. Student took notes while gathering information						
Conclusion/Summary Student drew insightful conclusions and observations from the information gathered. Information is organized in a logical manner						
Communication Student communicated the information gathered and summary or conclusions persuasively. Student demonstrated skill in the use of media used to communicate the results of research						
Reflection Student reflected on the importance of the research and its potential application						
Total Points (20 pts.)						

Comments: